

Dinner M-Sat. @5pm, Sunday@4pm      Lunch Saturday@Noon  
 Sunday Brunch 10-2  
 Open anytime for a private party! Private rooms available from 10-60.

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|---|---|--|
| <b>Happy Hour Specials in the Bar and Tavern only- Monday-Thursday 5-7pm- The \$5 Menu</b>  |   |  |
| Spicy Shrimp Salsa-chips  | Shrimp Spring Rolls   | Salt Roasted/Fried Loaded Potato Skins |
| 5 freshly shucked East Coast Oysters (\$6)  | Crispy Flat Bread   | House Made Fried Mozzarella            |
| <b>Drinks Specials--\$3 Select Draft Beers, \$3 Italian Pear Martinis, \$5 house red and white wine (ask your server which wines and beers are on special today!)</b> |   |  |
| <b>Wine Wednesday-</b>  | ½ price select bottles all night, ½ price Nachos-   |  |
| <b>Prime Thursday-</b>  | ½ Price Sandwiches (except Best of Philly and Cheddar burgers)                              |  |
| <b>Burger Friday-</b>   | ½ Price Best of Philly burger, blue cheese, or Double Cheese Burger-served <b>all night</b> |  |

•**Starters-**

|  |           |  |               |
|--|-----------|--|---------------|
| <b>Mixed Greens-</b> honey crisp apple, candied nuts<br>Blue veined cheddar, apple cider-strawberry vinaigrette                            | <b>8</b>  | <b>Crispy House Made Mozzarella</b><br>Fire roasted tomato sauce, basil pesto  | <b>10</b>     |
| <b>Chopped Iceberg-</b> Tomato, cucumber, bacon,<br>Smoky buttermilk Rogue Valley blue cheese dressing                                     | <b>9</b>  | <b>Jumbo Lump Crab Cocktail*</b>   | <b>15</b>     |
| <b>Baby Spinach Salad</b><br>Candied pecans, creamy goat cheese, sun-dried cranberry-<br>Port wine vinaigrette                             | <b>9</b>  | Red sea salt, artisan olive oil; wakame seaweed salad  |               |
| <b>Grilled Romaine</b><br>Creamy garlic dressing, Parmignano-Reggiano cheese<br>Add 4 Grilled Jumbo Shrimp-\$18<br>Add Grilled Salmon-\$26 | <b>9</b>  | <b>Fresh Texas U12 Shrimp Cocktail*</b>  | <b>3 each</b> |
| <b>Crock of French Onion Soup</b>  | <b>9</b>  | <b>House Made 3-Cheese Flatbread</b><br>Hand-made mozzarella, Reggiano, boursin, prosciutto,<br>Tomato, aged balsamic  | <b>12.5</b>   |
| <b>Grilled Pacific Octopus</b><br>Local micro greens, avocado, salmon roe, Meyer lemon-<br>rosemary vinaigrette                            | <b>14</b> | <b>Hand-rolled Shrimp Spring Rolls</b><br>Apricot, ginger BBQ sauce  | <b>12</b>     |
| <b>Tuna Tartare*</b><br>Avocado, soy marinated onions, tortillas, wasabi aioli   | <b>15</b> | <b>Kennett Square Mushroom Tart</b><br>Sautéed local mushrooms, truffle oil, triple cream brie   | <b>11</b>     |
| <b>Local Buffalo Carpaccio</b><br>Raw Buffalo Run Ranch, arugula, Parma ham, roasted<br>Shallot jam, pecorino cheese                       | <b>14</b> | <b>BP Nachos-</b><br>Cheddar cheese, ripe tomato, black beans, shredded lettuce, sour<br>cream, guacamole (fresh jalapenos-\$2 extra) (BBQ Short Rib-\$5)  | <b>12.95</b>  |
|  |           | <b>Chef's Market Selection of Cheeses</b><br>Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk<br>Humboldt Fog-mold ripened-CA-goat's milk<br>Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk | <b>17</b>     |
|  |           | <b>Freshly Shucked Raw Oysters on the Half Shell-\$MP</b>  |               |

• **Prime Sandwiches-** (sandwiches are served on fresh baked Le Bus bread with house cut fries-add apple wood smoked bacon-\$2)

|  |             |  |              |
|--|-------------|--|--------------|
| <b>Double Cheese Burger</b><br>Cheddar cheese, two 4 oz. prime patties-cooked through, Chef's<br>special sauce, LTO                              | <b>14.5</b> | <b>French Dip Panini</b><br>Shaved ribeye, melted gruyere, horseradish aioli,<br>pan jus, fries        | <b>15</b>    |
| <b>The Best of Philly BP Prime Burger</b><br>Caramelized onions, mushrooms, jack cheese, brioche, LTO  | <b>15</b>   | <b>Blue Crab Cake Sandwich</b><br>Lump crab, lemon caper aioli, LTO                                    | <b>15.95</b> |
| <b>Prime Rib Sandwich</b><br>Thinly sliced roasted prime rib, mushrooms, fresh horseradish<br>aioli, onions, melted gruyere, brioche bun, au jus | <b>15.5</b> | <b>Buttermilk Fried Chicken Sandwich</b><br>Buttermilk batter, creamy avocado, spicy aioli, fries, LTO | <b>14.5</b>  |
|  |             | <b>Blue Cheese Burger</b><br>Rogue valley blue cheese, LTO   | <b>15.25</b> |

• **From the Steakhouse Grill\***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

|  |           |  |           |
|--|-----------|--|-----------|
| <b>14 oz. USDA Prime Delmonico Rib Eye</b>   | <b>48</b> | <b>13 oz. Prime Pork Chop</b>                    | <b>28</b> |
| <b>12 oz. USDA Prime Center Cut NY Strip</b> | <b>42</b> | <b>10 oz. Barrel Cut Rib Eye</b>                 | <b>42</b> |
| <b>8 oz. Center Cut Filet Mignon</b>         | <b>37</b> | <b>18 oz. Choice Short Bone in Rib Eye</b>       | <b>55</b> |
| <b>8 oz. Choice Angus Club Eye NY Strip</b>  | <b>30</b> | <b>8 or 12 oz. Grilled Line Caught Swordfish</b> | <b>25</b> |
|  |           | <b>Sauce</b>                                     | <b>37</b> |
|  |           | Classic Béarnaise                                | \$2       |

**Sides**

|                                     |   |                                 |   |                                      |     |
|-------------------------------------|---|---------------------------------|---|--------------------------------------|-----|
| Asparagus with Amish Feta           | 8 | Creamy Potato Puree             | 6 | Eastern Shore Baked Blue Crab        | 15  |
| 2X Baked Potato+Sour Cream+Pancetta | 7 | Salt Crusted Plain Baked Potato | 5 | NOLA Blackening Spice                | NC  |
| Truffle Parmesan Fries              | 7 | House Cut Crispy Fries          | 5 | Mushrooms with Bacon/Duck Fat        | 8.5 |
| Melted Dunbarton Blue Cheese        | 2 | 3-cheese Truffle Potato Gratin  | 7 | Sauté of local heirloom baby carrots | 5   |

• **Entrées**

|   |              |   |           |
|---|--------------|---|-----------|
| <b>6 oz. NY Strip Black Angus Steak Salad</b><br>Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley<br>Blue cheese dressing, tobacco onions, local hard-boiled egg | <b>23.95</b> | <b>Chianti Braised Short Ribs</b><br>Sautéed local baby carrots and Cabernet reduction                                    | <b>26</b> |
| <b>U10 Diver Scallops</b><br>Local asparagus, foraged mushrooms, snow peas, touch of<br>Fennel, truffled white asparagus sauce  | <b>34</b>    | <b>Grilled Faroe Island Wild Salmon</b><br>Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon<br>aioli         | <b>26</b> |
| <b>Grilled Line Caught Atlantic Swordfish</b><br><b>8oz/12oz.</b><br>Lemon caper aioli, haricot vert; see steakhouse grill  | <b>25/37</b> | <b>Skillet Roasted "Free Bird" Chicken Breast</b><br>Organic, free range, Lancaster county chicken<br>Garlic confit sauce | <b>18</b> |
| <b>House Made Local Mushroom Ravioli</b><br>Truffle-parmesan cream  | <b>19</b>    |   |           |

\*Consuming raw or undercooked meat, poultry,  
Dairy or seafood may increase your risk of a food borne illness